

CHEF 600™

COLOR OPTIONS



BLACK

DESIGNED SPECIFICALLY FOR FOOD PREP

The Chef 600 comes with entry-level pricing while offering controls and functionality engineered specifically for commercial food prep.

ONE-TOUCH CONTROLS PROVIDE EASY OPERATION.

One-touch controls include Low, Medium and High speed cycles, as well as Low Pulse and High Pulse for more finesse in blending and mixing.

BUILT TO SAVE TIME AND MONEY

All Blendtec blenders are built to meet the unique needs of the commercial customer. Each feature—from top to bottom—delivers effortless operation and is designed to reduce overall cost.



BPA-FREE FOURSIDE JAR

4 SIDES

FOR A BETTER BLENDING VORTEX



BLUNT SAFETY BLADE

10X STRONGER

THAN TRADITIONAL BLADES



ULTRA HIGH-SPEED MOTOR

3.0 PEAK HP

BLENDS THE TOUGHEST INGREDIENTS

	MOTOR	3.0 peak horsepower, 120V / 220V Available
	INTERFACE	LCD display, pushbutton controls
	SPEEDS	Low, medium, high
	PULSE	High, low
	USAGE	Recommended daily blends: 60+
	DIMENSIONS	H: 15.0" (38.1 cm) D: 8.0" (20.3 cm) W: 7.0" (17.7 cm)
	WEIGHT	7.1 lbs (3.2 kg)
	CERTIFICATIONS	Conforms to applicable UL and CSA safety standards as well as NSF sanitation standards.

INDUSTRY BEST
WARRANTY



* For international warranty and certification details please see your in-country distributor.

WWW.BLENDTEC.COM/COMMERCIAL | 1-800-BLENDTEC

SPS-Q42 SPEC SHEET, CHEF 600, US ENG, REV A

blendtec
COMMERCIAL